

BRAND OVERVIEW

The Fassbind distillery was founded in 1846 by Gottfried Fassbind in Oberarth SZ, in the heart of Switzerland. Since then, Fassbind has dedicated themselves to the mastery of distilling handcrafted, pure fruit spirits from Swiss premium fruit.

In 2014, Best Taste Trading, a distinguished import and distribution company in Switzerland took over the Fassbind Company to restore the historic distillery.

Today, Fassbind is the oldest functioning distillery and the second biggest distiller in Switzerland. They distill fruit according to recipes handed down in the family for 170 years.

LES VIEILLES LIQUEURS

Distilled from fully ripe Swiss fruit, aged in oak (barrique), and produced according to a traditional Fassbind house recipeS with a dried fruit liqueur dosage; the “Vieille’s’ are characterized by their harmonious and exquisite taste.



TASTE THE SPIRIT SINCE 1846

PRODUCT OVERVIEW

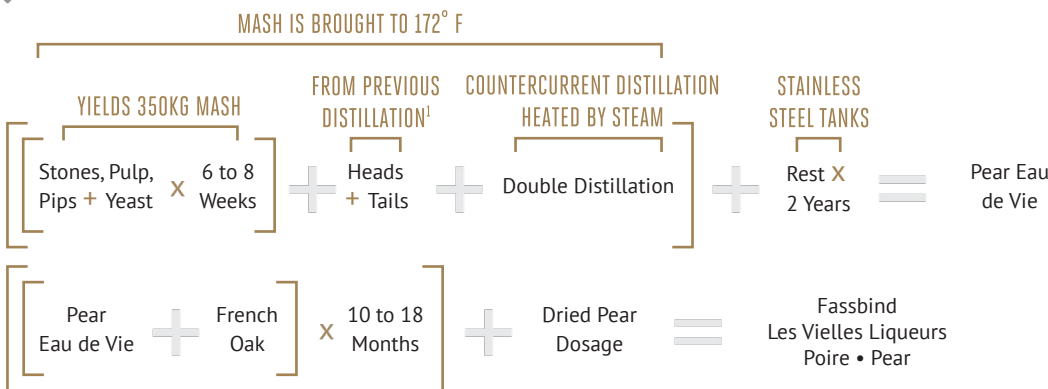
TASTING NOTES

- Fully ripe Williams pear with hints of candied fruit and hints of Crème Caramel
- Honeydew and light wood notes
- Pronounced pear aroma followed by vanilla ice cream, hazelnut, and meringues

SERVING RECOMMENDATIONS

- Chilled or at room temperature 68°F

PRODUCTION PROCESS



¹ Previous distillation last cut of the head + tails into the mash for aromas and natural sweetness

SKU

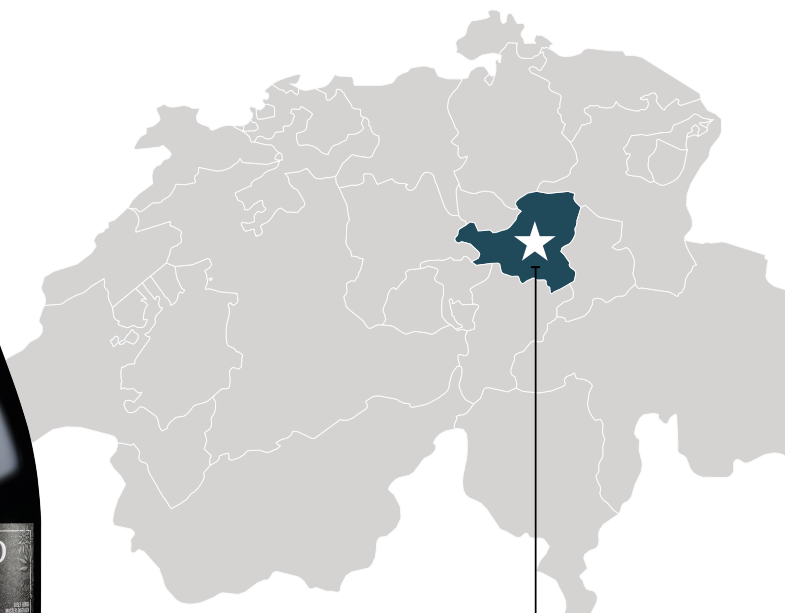
DISTRIBUTOR

SALES REPRESENTATIVE

BOTTLE PRICE

CASE PRICE

ORIGIN



SCHWYZ
SWITZERLAND



FULL PRODUCT LINE

